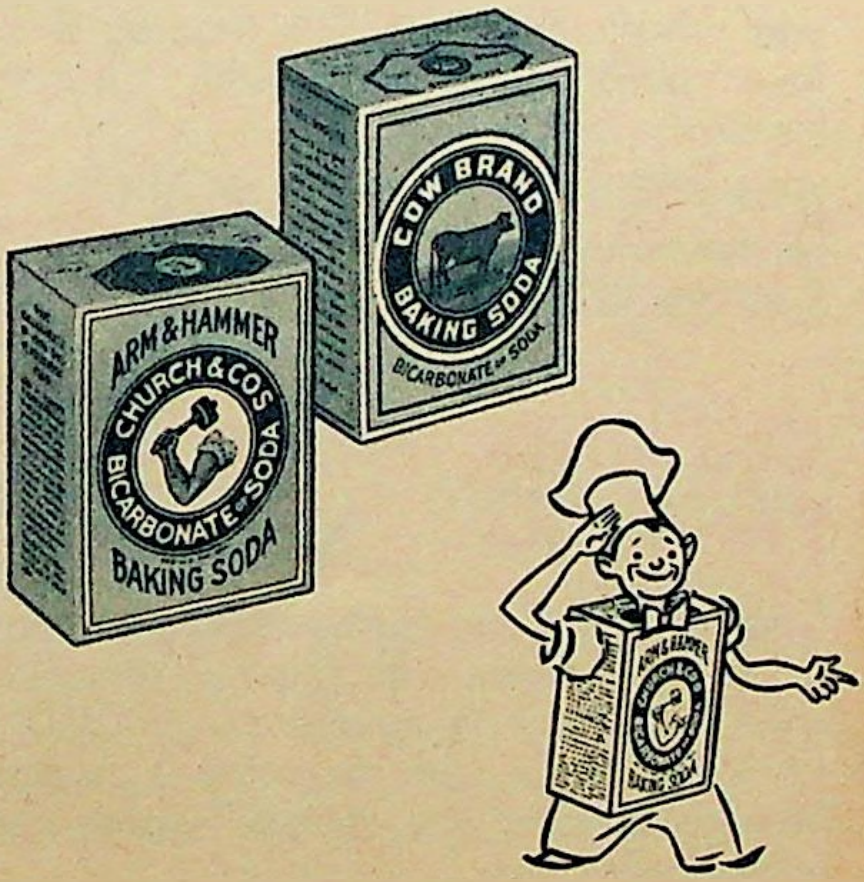
Recipes to stretch your SuqarRation



Corn Syrup Cake

2 cups cake flour
½ teaspoon Arm & Hammer Brand or Cow Brand Baking Soda
½ teaspoon salt
½ cup shortening
¼ cup sugar
¾ cup corn syrup (white)
2 eggs, separated
4 teaspoons lemon juice or vinegar plus enough milk to make ⅓ cup liquid
½ teaspoon vanilla

1. Sift, then measure flour. Sift three times with baking soda and salt.

2. Cream shortening. Add sugar and cream thoroughly. Add corn syrup and beat until light and fluffy. Add egg yolks one at a time, beating after each addition.

3. Add sifted dry ingredients alternately with milk mixture and vanilla. Fold in stiffly beaten egg whites. Turn into two greased 8 inch layer pans. Bake. Frost with Chocolate Frosting.

Amount: 2-8 inch layers
Temperature: 350° F
Time: 25-30 minutes

Chocolate Frosting

Cool cake slightly, then remove from pans. Cover each layer with chips of semi-sweet chocolate. Place in moderate oven (350° F) for 3 minutes, or until chocolate is softened. Remove from oven and while still warm spread evenly over cake.

Applesauce Cake

2 cups all-purpose flour
1 teaspoon Arm & Hammer Brand or Cow Brand Baking Soda
¼ teaspoon salt
¼ teaspoon cloves
½ teaspoon nutmeg
1 teaspoon cinnamon
½ cup shortening
¼ cup sugar
¾ cup corn syrup
1 egg, slightly beaten
1 cup thick applesauce
1 cup raisins
1 cup coarsely broken nutmeats

1. Sift, then measure flour. Sift three times with baking soda, salt and spices.

2. Cream shortening. Add sugar, cream thoroughly. Add corn syrup gradually, beating after each addition. Add egg and beat until light and fluffy.

3. Add sifted dry ingredients alternately with applesauce. Add raisins and nutmeats. Bake in 9 x 9 inch loaf pan lined with greased wax paper. When cool, dust with confectioners sugar, if desired.

Amount: 9 x 9 inch loaf

Temperature: 350° F *Time:* 50-60 minutes

Soda Biscuits

2 cups all purpose flour
½ teaspoon Arm & Hammer or Cow Brand Baking Soda
½ teaspoon salt
4 tablespoons shortening
¾ cup sour milk or buttermilk (about)

1. Sift, then measure flour. Sift again with the baking soda and salt.

2. Rub or cut shortening into the dry ingredients until it is as fine as coarse corn meal.

3. To sour ¾ cup sweet milk artificially and quickly, place 1 tablespoon lemon juice or vinegar (preferably white vinegar as it makes a whiter product) in a measuring cup, fill ¾ full with sweet milk and mix well.

4. Add enough milk to make a soft dough. This may take 1 tablespoonful more or less milk.

5. Turn onto floured board. Knead slightly. Roll ½ inch thick and cut with floured biscuit cutter. Prick with fork.

6. Place biscuits on ungreased baking sheet. Bake in hot oven.

Amount: 12 — 2 inch biscuits
Temperature: 475° F. *Time:* 12-15 minutes

Cocoa Cake

¾ cup cocoa
⅓ cup sugar
1 cup scalded milk
1 teaspoon vanilla
2 cups cake flour
1¼ teaspoons Arm & Hammer Brand or Cow Brand Baking Soda
½ teaspoon salt
⅔ cup shortening
1 cup corn syrup
3 eggs

1. Mix cocoa and sugar. Add scalded milk gradually and stir until smooth. Cool. Add vanilla.

2. Sift, then measure flour. Sift three times with baking soda and salt.

3. Cream shortening. Add corn syrup gradually and beat until light and fluffy. Add eggs one at a time beating after each addition.

4. Add flour alternately with cocoa mixture. Bake in three greased 8 inch layer pans.

Amount: 3-8 inch layers
Temperature: 350° F *Time:* 25-30 minutes

Marshmallow Frosting

1 egg white
⅛ teaspoon salt
1 cup corn syrup
12 marshmallows, cut in quarters

1. Combine egg white, salt and corn syrup in top of double boiler: Cook over boiling water, beating constantly with rotary egg beater until stiff (about seven minutes). Remove from heat, add quartered marshmallows. Beat until marshmallows are thoroughly blended in. Cool.

Honey Chocolate Cake

2 cups cake flour
½ teaspoon salt
1¼ teaspoons Arm & Hammer Brand or Cow Brand Baking Soda
½ cup shortening
1 cup honey
2 eggs, well beaten
2 squares (2 ounces) unsweetened chocolate, melted
¾ cup milk

1. Sift, then measure flour. Sift three times with salt and baking soda.

2. Cream shortening. Add honey gradually, creaming thoroughly.

3. Slowly add eggs, beating after each addition. Add chocolate that has been melted and cooled. Blend thoroughly.

4. Add sifted dry ingredients alternately with milk. Blend thoroughly. Turn into two greased 9 inch layer pans. Bake.

Amount: 2-9 inch layers

Temperature: 350° F *Time:* 25-30 minutes

Honey Chip Cookies

1 ½ cups all-purpose flour
½ teaspoon Arm & Hammer Brand or Cow Brand Baking Soda
½ teaspoon salt
½ teaspoon cinnamon
½ cup shortening
¾ cup honey
1 egg
4 teaspoons lemon juice or vinegar
7 oz. semi-sweet chocolate chips
½ cup coarsely broken nutmeats

1. Sift, then measure flour. Sift three times with baking soda, salt and cinnamon.

2. Cream shortening. Add honey gradually, beating until light and fluffy. Add egg and beat thoroughly.

3. Add sifted dry ingredients alternately with lemon juice (or vinegar). Add semi-sweet chocolate and nutmeats. Blend. Drop by teaspoonfuls onto greased baking sheet. Bake.

Amount: 5-6 dozen cookies
Temperature: 375° F *Time:* 10-12 minutes

Honey Coconut Cookies

USE Honey Chip Cookie recipe (above). Substitute 1 cup shredded coconut for the semi-sweet chocolate and nutmeats.

Honey Layer Cake

2 cups cake flour
¼ teaspoon salt
1 teaspoon Arm & Hammer Brand or Cow Brand Baking Soda
½ teaspoon ginger
½ teaspoon cinnamon
½ cup shortening
1 cup honey
1 egg, separated
2 tablespoons lemon juice or vinegar plus enough milk to make ½ cup liquid

1. Sift, then measure flour. Sift three times with salt, baking soda and spices.

2. Cream shortening. Add honey gradually, beating until light and fluffy. Add egg yolk, beating thoroughly.

3. Add sifted dry ingredients alternately with milk mixture. Blend thoroughly. Fold in stiffly beaten egg white. Turn into two greased 8 inch layer pans. Bake.

Amount: 2-8 inch layers
Temperature: 350° F
Time: 30-35 minutes

Quick Strawberry Frosting

1 egg white
⅛ teaspoon salt
1 cup strawberry preserves, or any tart jam or jell

1. Combine egg white, salt and preserves. Beat with a rotary egg beater until frosting will stand in peaks.

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